

Private Dining Menu

STARTER:

Tiger Prawns Tomato Chilli Garlic Crouton Basil Dressing

Beef Tartare Quail Egg Rainbow Beetroot and Garden Pea Salad, Home Made
BBQ Sauce

Sicilian Arancini Sundry Tomato Mozzarella and Collection of Zucchini

Wild Mushrooms Soup Origan Crumble Cheese Mousse Braised Radicchio

MAIN COURSE:

Smoke Rump of Lamb Warm Barley Salad Roasted Pat Choy Mint Jus

Slow Cooking Pork Filet Butternut Squash Pure Pickle Apple and Roasted Chest-
nuts

Erbs Halibut, Seafood Sauce in Transparent Cartoccio

Beetroot Risotto Assiette, Brie Fondue

DESSERT:

Paris Breast Mango Sorbet

Cheese Cake Berry Compote Vanilla Ice Cream

Chocolate Fondant in Chocolate Streusel Toffee Ice Cream

Yogurt Mouse in Transparent Passion Fruit Coulis Banana Brule

Followed by freshly brewed tea or coffee.

2 Courses for £34.95

3 Courses for £39.95

Dietary requirements catered for upon request.

Please speak to a member of our team for further information.